Lunch Appetizers

	* Prices below are for dining in only
Fried or Grilled Squid	\$11.00
Tomato, Mozzarella, Oil Basil or Gorgonzola	\$9.00
Soup of the Day	\$4.50
Sautéed Spinach, Garlic, Olive Oil	\$5.50
Grilled Sausage.	\$5.00
Meat Ball	\$6.00
Lunch Specials	
Linguini, Tomato Sauce	
Chicken Parmigiana (Pasta)	\$14.50
Fettuccine, Meat Sauce, or Alfredo	\$13.00
Linguini Clams, in Red or White Sauce	\$14.50
Linguini Shrimps, Broccoli, Garlic Sauce	\$16.95
Rigatoni Diavola, in Hot Tomato Sauce	\$12.00
Ravioli's in Tomato or Meat Sauce	\$12.95
Eggplant Parmigiana (Pasta)	\$13.95
Grilled Chicken Breast, with Spinach (Pasta)	\$14.50
Veal Parmigiana (Pasta)	\$20.95
Sausage & Peppers (Pasta)	\$14.95

... available from the dinner menu



Antipasti Dinner (Appetizers)	House Specials	
Escarola e Salsiccia	Linguine Del Golfo	
Escarole & Sauage in Olive Oil	In Marinara Sauce with Clams, Mussels, Shrimp	
	Scallops, and Squid\$27.95	
Bruschetta	Rotola	
Charcoaled Bread Topped with Fresh Chopped	Tri Colored Rolled Pasta Stuffed, Ricotta	
Tomato, Oregano, Olive Oil, Garlic	& Spinach in a Tomato Cream Sauce\$17.50	
Pongole Sorrento	Ravioli	
Baby Clams Sautéed in Olive Oil, Fresh Plum Tomatoes. \$14.50	Meat or Cheese	
Cozze Ma Farantina		
Mussels in Marinara Sauce\$14.50		
Pongole II Forno	Lollo (Chicken)	
Baked Clams 1/2 dz\$8.50		
Rosliti Lepperoni-Garciofinis Mozzorella	Letti Di Lollo M Timone	
Roasted Peppers, Artichoke Mozzarella\$12.95	Boneless Chicken Breast Sautéed Lemon Sauce with Mushrooms	
	Letti Di Lollo al Marsula	
	Boneless Chicken Breast Sautéed Marsala Wine with Mushrooms	
Pasta (Create your own dish)	Letti Di Lollo Oreganati	
Linguini, Spaghetti, Pennette, Gnocchi, Rigatoni, Fettuccine or Angel Hair	Boneless Chicken Breast Sateed in Oregano, Garlic, Mushrooms	
	Onions, Potato, White Wine\$18.50	
(Gredo		
In Cream White Sauce with Parmigiana\$15.50	Bistecca (Steak)	
Alla Bolognese	Filetto di Manzo	
Meat Sauce. \$15.50	Aged Filet Mignon, 10 oz. \$32.95	
Orolana		
Fresh Vegetables, Olive Oil, Garlic	Vitella (Veal)	
. U Lomodoro	Scaloppini con Funghi	
Tomato Sauce \$14.50	Veal Sautéed with Mushroom and Onions, in Marinara Sauce	
Alla Sorrento	Scaloppini Al Marsala	
Clams, Red or White Sauce	Veal Sautéed in Marinara Wine with Mushrooms. \$27.95	
. Ula Fortofino		
Shrimp, Scallops, Fresh Tomato, Olive Oil, Garlic		
Brivido	Peoce (Fish)	
Prosciutto, Hot Peppers in Marinaras Sauxce	Lesce (Fish)	
Broccoil-Gumberi	Misto Di Lesce . Ula Griglia	
Shrimp, Broccoli in Garlie Sauce. \$20.95	Grilled Combination Fish Platter	
DESCRIPTION OF THE PROPERTY OF	Salmone Alla Mygnaia	
	Sautéed Salmon in Olive Oil, Garlic, Lemon, White Wine	
	Subsect Samuel in City Call Samuel Exhibit, White White	